

Chili Dog Pizza

Courtesy of Carole's Creations

Prep Time: 10 minutes

Cooking Time: 15-20 minutes

Makes approx. 12 3x4" pieces

CChints: The trick to a great crisp crust is to pre-bake the crust. Put your favorite hot dog ingredients on this pizza and enjoy. One cup of sauerkraut covers about half the pizza, adjust quantity to your tastes.



1 prepared pizza dough from a pop-type tube, thin crust

1 teaspoon olive oil

1 medium onion, diced

4 -5 turkey franks, sliced 1/4 inch thick

15 ounce can chili, with or without beans

1 cup sauerkraut, from a can or refrigerated section of store or 1 can, squeezed dry

1 cup shredded mozzarella or cheddar cheese or a blend of both

Garnish with toppings, Sweet pickle relish, chopped dill pickles, maybe even mustard, etc

Serve with a side salad and your favorite dressing

Preheat the oven to 425 degrees F. Open can of prepared pizza dough and gently unroll it on a nonstick baking with half inch tall sides. Prick the dough 4 times with a fork in 4 different areas of the dough and slightly turn up all edges. Let it sit until the oven is heated. When the oven is ready, put the pizza dough in the oven to cook for 6 minutes to prebake the crust but not so much that it browns. This will be the beginning of a crunchy crust.

In a medium non-stick skillet or pan, heat the oil over medium heat. Add the onions and cook for 3 minutes. Add the franks and cook for 5 more minutes, stirring occasionally. This will precook these enough to get most of the moisture out and the start to brown. Remove the pizza dough pan from the oven.

You are now ready to assemble the pizza. Spread the chili over the pizza crust to within 1/2 inch of the dough edges. Evenly distribute the sauerkraut over the chili. Sprinkle the onions and franks on the pizza. Sprinkle with cheese and bake for 6-7 minutes until cheese melts and the crust is a golden brown. During this time, do a little clean up and prepare your salad.

When the pizza is done remove it from the oven. Let cool a minute or two while you get your pizza cutting wheel. If your wheel is metal it could damage your nonstick pan so you might want to gently remove the pizza from the pan and onto a pizza board or cutting board. Slice into pieces and serve with optional toppings and your salad.

Caroleicious!